

# United States Patent and Trademark Office

UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/718,943	11/21/2003	Sang-You Kim	123034-05093584 2913 EXAMINER	
43569 75	90 09/07/2006			
MAYER, BROWN, ROWE & MAW LLP 1909 K STREET, N.W.			PRATT, HELEN F	
	DN, DC 20006		ART UNIT	PAPER NUMBER
			1761	
		DATE MAILED: 09/07/2006		

Please find below and/or attached an Office communication concerning this application or proceeding.

		Application No.	Applicant(s)
Office Action Summary		10/718,943	KIM ET AL.
		Examiner	Art Unit
		Helen F. Pratt	1761
Period fo	The MAILING DATE of this communication app	pears on the cover sheet with the c	correspondence address
A SH WHIC - Exter after - If NC - Failu Any I	ORTENED STATUTORY PERIOD FOR REPLY CHEVER IS LONGER, FROM THE MAILING DANS IN THE MAIL	ATE OF THIS COMMUNICATION 36(a). In no event, however, may a reply be tinwill apply and will expire SIX (6) MONTHS from a cause the application to become ABANDONE	N. nely filed the mailing date of this communication. D (35 U.S.C. § 133).
Status			
1)☐ 2a)☐ 3)☐	Responsive to communication(s) filed on This action is <b>FINAL</b> . 2b) This Since this application is in condition for allower closed in accordance with the practice under E	action is non-final. nce except for formal matters, pro	
Dispositi	ion of Claims		
5) □ 6) ☑ 7) □ 8) □ Applicati	Claim(s) <u>1-6</u> is/are pending in the application.  4a) Of the above claim(s) is/are withdraw Claim(s) is/are allowed.  Claim(s) <u>1-6</u> is/are rejected.  Claim(s) is/are objected to.  Claim(s) are subject to restriction and/or are subject to restriction and/or are specification is objected to by the Examine The drawing(s) filed on <u>11-21-03</u> is/are: a) \( \subseteq \) a Applicant may not request that any objection to the Replacement drawing sheet(s) including the correct	r election requirement. er. accepted or b)⊡ objected to by th drawing(s) be held in abeyance. Sec	e 37 CFR 1.85(a).
11)	The oath or declaration is objected to by the Ex		
	ınder 35 U.S.C. § 119		
a)[	Acknowledgment is made of a claim for foreign  All b) Some * c) None of:  1. Certified copies of the priority documents  2. Certified copies of the priority documents  3. Copies of the certified copies of the priority application from the International Bureausee the attached detailed Office action for a list	s have been received. s have been received in Applicati rity documents have been receive u (PCT Rule 17.2(a)).	on No ed in this National Stage
2) Notice 3) Inform	t(s) e of References Cited (PTO-892) e of Draftsperson's Patent Drawing Review (PTO-948) nation Disclosure Statement(s) (PTO/SB/08) r No(s)/Mail Date	4)  Interview Summary Paper No(s)/Mail Da 5)  Notice of Informal P 6)  Other:	nte

Art Unit: 1761

#### **DETAILED ACTION**

### Claim Objections

Claim 1 is objected to because of the following informalities: on line 7, "grinded" should be the "ground". Appropriate correction is required.

### Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Claims 1 and 5 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention. Claim 1 is indefinite in that it is not known what is considered to be a "high pressure".

Claim 5 is indefinite in stating that high temperatures and pressures are from 40 to 70C. This is not seen. Also, no pressure is stated in order to know what is considered a high pressure.

## Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

Art Unit: 1761

This application currently names joint inventors. In considering patentability of the claims under 35 U.S.C. 103(a), the examiner presumes that the subject matter of the various claims was commonly owned at the time any inventions covered therein were made absent any evidence to the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor and invention dates of each claim that was not commonly owned at the time a later invention was made in order for the examiner to consider the applicability of 35 U.S.C. 103(c) and potential 35 U.S.C. 102(e), (f) or (g) prior art under 35 U.S.C. 103(a).

Claims 1-4, 6 are rejected under 35 U.S.C. 103(a) as being unpatentable over Kimura (2004/0052924 A1) in view of Jang (1002476860000) and Kim et al. (10200000037091) (abstract only) and Kanehiro et al. (2002/0182288 A1).

Kimura disclose a process of making a germinated brown rice, by germinating the brown rice for 24 hours at zero degree or from 30 to 35 C for 12 hours, in an acid aqueous solution which is aerated with air or oxygen and dried (0023, 0024, 0028, 0029, 0030). Claim 1 differs from the reference in the step of grinding the brown rice to a particular weight level and in changing the germination water at various intervals and in heating the brown germinated rice to within the claimed time and temperature. However, Jang discloses that it is known to pound brown rice before, germinating it (abstract). No patentable distinction is seen at this time between grinding and pounding rice absent a showing of unexpected results when the rice is ground to a particular degree. Kim discloses supplying and circulating water in a tank in which brown rice is germinating, and supplying water again. Also, nothing new is seen in changing the

Application/Control Number: 10/718,943

Art Unit: 1761

water, which is within the skill of the ordinary worker, as it is known that bacteria grow in water, which is left setting. The reference to Kimura discloses that the cereal is dried with hot air (0030). No patentable distinction is seen at this time in heating to a high temperature and pressure, which amounts to retorting, which is another well known process of cooking foods. Also, Kanehiro et al. disclose a process of treating brown rice by germinating in fresh circulating water with oxygen for about 50 hours and then steam cooking (para. 0009, 00010). Therefore, it would have been obvious to remove some of the rice skin as shown by Jang in the process of Kimura since Jang also then germinates the rice and to change water and further heat treat the rice as disclosed by Kanehiro et al.

A pH of less than 6 as in claim 2 is disclosed by Kimura and a termination temperature of from 0-35 C (page 2, (0024 and col. 2, lines 1-9).

Nothing new is seen in the limitations of claim 3, which amounts to retorting a rice product. Nothing new is seen in further washing the rice with water, which is a known health measure. In retorting canning, treating with a high temperature and rapidly cooling is common. Also the reference to Kimura discloses that their germinated cereals are made stable by heat-treatment in general (0030). Certainly, retorting of low acid foods is extremely common, as in all canned foods. Therefore, it would have been obvious to heat treat rice with a known canning method such as retorting, which uses high temperatures and pressures.

Claim 4 further requires that the final water content is from 32-40% by weight.

The discovery of an optimum value of a result effective variable is ordinarily within the

Art Unit: 1761

skill of the art. In re Boesch, 617 F.2d 272, 276, 205 USPQ 215, 219 (CCPA 1980). In developing a germinated rice product, properties such as water content is important because it affects the taste and consistency of the product. It appears that the precise ingredients as well as their proportions affect the water content, and thus are result effective variables, which one of ordinary skill in the art would routinely optimize. Therefore, it would have been obvious to use a particular water content when developing a canned or packaged rice product.

The product has been shown above by the above combination as in claim 6. Kimura, in particularly discloses a germinated brown rice ((abstract).

Claim 5 is rejected under 35 U.S.C. 103(a) as being unpatentable over the above combined references as applied to claims 1-4, 6 above, and further in view of Hiromichi et al. (1029910111002, abstract only).

Treatment such as drying with hot air as in claim 5 could have easily been at from 40-70 C . The final water content is seen as being within the skill of the ordinary worker because Kimura discloses that the cereal can be made stable, using known heat treatments, and nothing is seen that in using hot air or freeze drying a cereal product that it would not have the claimed water content. Also, Hiromichi et al. disclose drying germinated brown rice to a water content of from 10-18%. Therefore, it would have been obvious to heat treat as shown by Kimura and to dry to a particular water content as shown by Hiromichi et al. in the process of Kimura, since they are both drying germinated rice.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Helen F. Pratt whose telephone number is 571-272-1404. The examiner can normally be reached on Monday to Friday from 9:30 to 6:00.

If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Mr. Milton Cano, can be reached on 571-272-1398. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see http://pair-direct.uspto.gov. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free).

Hp 9-1-06

HELEN PRATT
PRIMARY EXAMINER